

Easy S'mores Dirt Cups Recipe for Parties, Cookouts, and Family Nights

Campfire S'mores Dirt Cups



TIME
30 min

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INGREDIENTS

- 1 box Honey Maid Graham Crackers
- 1 box (3.9 oz) Jell-O Chocolate Instant Pudding
- 2 cups cold milk
- 1 jar (7 oz) Kraft Jet-Puffed Marshmallow Creme
- 1 tub (8 oz) Cool Whip
- 3 Hershey's Milk Chocolate Bars, chopped

DIRECTIONS

1. Prepare the pudding. In a medium bowl, whisk together the chocolate instant pudding mix and cold milk until thick and smooth.
2. Make the marshmallow mousse. In a separate bowl, gently mix the marshmallow creme and Cool Whip until fully combined and fluffy.
3. Crush the graham crackers. Place the graham crackers in a zip-top bag and crush them into fine crumbs using a rolling pin, or pulse them in a food processor.
4. Layer the cups. In clear dessert cups, add a layer of graham cracker crumbs, followed by a layer of chocolate pudding, then a layer of marshmallow mousse.
5. Repeat if desired. Depending on the size of your cups, you can repeat the layers for a more dramatic presentation.
6. Finish the tops. Sprinkle extra graham cracker crumbs over the top and add chopped Hershey's chocolate bars for garnish.
7. Chill before serving. Refrigerate the cups for at least 30 minutes so the layers can settle and the dessert gets nicely chilled.

SWAPS & NOTES

Graham crackers: These create the classic s'mores flavor and the "dirt" texture in the cups.

You can crush them finely for a true dirt-cup look or leave a few slightly larger crumbs for extra texture.

Chocolate instant pudding: Instant pudding keeps the recipe quick and easy.

Dark chocolate pudding can be used if you want a deeper chocolate flavor.

TIPS FOR SUCCESS

The layered look is part of what makes this dessert so fun and eye-catching.

Small mason jars, plastic party cups, or mini dessert glasses all work well.

Do not overmix the marshmallow mousse.

Gently folding or stirring helps keep it airy and light.

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